

Prepared trays of our delicious food are available to take out for your catering needs. Prices include Italian bread.

APPETIZERS	1/2 TRAY	ENTREES	1/2 TRAY
Mixed Salad	\$20.00	Chicken Parmigiana	\$35.00
Cold Antipasto	\$30.00	Chicken Cacciatore	\$65.00
Shrimp Cocktail U-15	\$30.00 /doz.	Chicken Marsala	\$65.00
Fresh Mozzarella Salad	\$30.00	Chicken Piccata	\$40.00
Chicken Fingers	\$12.00 /doz.	Chicken Francese	\$50.00
Mozzarella Sticks	\$12.00 /doz.	Homemade Fried Chicken Fingers	\$40.00
Fried Calamari	\$40.00	Veal Piccata	\$40.00
Mussels Marinara <i>or in White Sauce</i>	\$40.00	Veal Marsala	\$80.00
Stuffed Mushrooms <i>in Red Sauce</i>	\$15.00 /doz.	Veal Francese	\$50.00
Baked Clams	\$20.00 /doz.	Veal Parmigiana	\$40.00
Eggplant Rollatini	\$36.00 /doz.	Veal Scaloppini Piaziola	\$80.00
PASTA	1/2 TRAY	Roasted Pork Tenderloin	\$45.00
Lasagna	\$55.00	Sausage/Peppers <i>Red/White</i>	\$45.00
Rigatoni, Penne or Ziti <i>Baked w/Ricotta, Pomodoro or Meat Sauce</i>	\$30.00	Meatballs "Mini"	\$15.00 /doz.
Rigatoni, Penne or Ziti <i>w/Broccoli, garlic & Oil, Vodka Sauce, Alfredo Sauce or Primavera</i>	\$35.00	Eggplant Parmigiana	\$25.00
Cavatelli, Gnocchi, <i>Tortellini, Pomodoro or Meat Sauce</i>	\$40.00	SEAFOOD	1/2 TRAY
Cavatelli, Gnocchi, <i>Tortellini With Broccoli Garlic & Oil, Vodka Sauce, Alfredo Sauce or Primavera</i>	\$45.00	Fillet Francese	\$50.00
Lobster Ravioli <i>Any Sauce</i>	\$20.00 /doz.	Shrimp Scampi	\$25.00 /doz.
Meat or Cheese Ravioli <i>Any Sauce</i>	\$18.00 /doz.	Shrimp Parmigiana	\$25.00 /doz.
Stuffed Shells Parmigiana	\$20.00 /doz.	Shrimp Stuffed <i>With Crabmeat</i>	\$30.00 /doz.
Manicotti Parmigiana	\$26.00 /doz.	Shrimp Francese	\$25.00 /doz.
		Fried Shrimp	\$25.00 /doz.
		Shrimp Marinara	\$25.00 /doz.
		Shrimp Fra Diavolo	\$25.00 /doz.
		VEGETABLES	1/2 TRAY
		Oven Roasted Potatoes, Sliced	\$25.00
		Broccoli, Garlic & Oil	\$30.00
		String Beans, Garlic & Oil	\$30.00

FULL TRAYS AVAILABLE AT DOUBLE THE PRICE

MISCELLANEOUS

	Pint	Quart
Pomodoro	\$3.95	\$7.50
Marinara	\$3.95	\$7.50
Alfredo	\$6.95	\$13.50
Vodka	\$6.95	\$13.50
White or Red Clam Sauce	\$9.95	\$18.95
Meat	\$4.95	\$9.50
Wire Rack Deposit: \$5.00	Water Pan: \$2.00	Handy Fuel Sterno: \$2.00/set

CAFE TIVOLI'S ROOM POLICIES

All food for buffet packages must be ordered, at latest, one week before the function. It is possible that the napkin color can be changed to fit your decorating scheme. We require one week notice.

Any package with regular cake included - \$4.00 per guest extra. Party sponsors have up until the day before the function is to occur to give Cafe Tivoli a "final count" of people attending. If this number exceeds the minimum guarantee, it will be how many people Cafe Tivoli prepares the room for. Therefore, it will be the number for which the sponsor must pay, even if those anticipated guests do not attend. In the case of individual dinners, Cafe Tivoli is not to be held responsible for the preparation of dinners for guests who do not attend.

For buffets, Cafe Tivoli may, but is not obligated, to wrap up any left over food for take home. Tables will only be set for the "final count," if not the minimum guarantee. If for some reason a sponsor needs more settings, they will be accommodated. We will charge for the amount of people we set for. It is never necessary to set for more than the people anticipated. If sponsor wishes to do so, they must understand that they will be charged for the extra settings.

Wishing Well, Umbrella and Chair available for rental - \$50.00. Centerpieces available for rental - please inquire. We reserve the right to close the Open Bar to any guests who appear intoxicated. Prices for the functions are based for up to four hours duration. Extensions are available for up to an extra hour for the cost of 1/4 of the cost of the entire function. Deposits are required to secure the banquet hall. Floral arrangements are not recognized under any circumstances.

Party decorations are permitted, but we ask your cooperation and care in not damaging the fixtures and wallpaper when applying or removing the decorations. For the comfort of Cafe Tivoli's other patrons, young children should be supervised at all times.

Additional parking is available in the Municipal Lot across the street from Oritani Savings Bank. Prices may change without notice. Not responsible for personal property. 7% New Jersey Sales Tax is NOT included in prices. 18% Gratuity Charge is NOT included in prices.

We at Cafe Tivoli appreciate your business and take pride in providing the best service for your party needs. We will answer any questions you may have about your party, but we cannot book any functions or hold dates over the telephone. Unless there are unusual circumstances, we suggest that you make an appointment to look at the party rooms. At that time, we can address your needs.

We believe, and we have been told by many customers, that we have the best food around at affordable prices. We promise to continue to serve you to the best of our ability. In doing so, we ask that you adhere to the guidelines set forth in this menu, as we will. This menu is an outline that Cafe Tivoli has constructed and uses because it is, we find, the most efficient way to serve you. Customers are allowed to change the packages, or even create their own. A special price will be arranged. Any questions or explanations regarding the final bill will be discussed at time of payment only.

CafeTivoli.com
CAFE TIVOLI RESTAURANT
DINING ROOM • BANQUET ROOM • BAR



PARTY MENU

533 Shaler Blvd. • Ridgely, NJ

201.941.5561 • Fax: 201.941.6267



Accommodations for all your special functions:

- Intimate Weddings
- Rehearsal Dinners
- Showers
- Engagements
- Anniversaries
- Retirements
- Christenings
- Sweet 16s
- Birthdays
- Graduations
- Office, Political and Social Functions

BUFFET A

Antipasto • Salad • Pizza Appetizers
w/ Fried Calamari \$2.00 extra/person • w/ Mozzarella \$1.50 extra extra/
person • Coffee or Tea

Choice of Six Entrees from the following:

Chicken Parmigiana

Chicken Marsala or Cacciatore

Chicken Country Style

Homemade Chicken Fingers, Fried

Chicken Francese • Veal Parmigiana

Veal Scallopini Cacciatore

Sausage & Peppers w/ White or Red Sauce

Meatballs with Sauce • Eggplant Parmigiana

Sliced Roasted Pork Tenderloin

Sliced Broiled Shell Steak - \$2.00 Extra Per Person

Mussels Marinara • Broccoli Garlic & Oil

String Beans Garlic & Oil

Oven Sliced Roasted Potatoes

Mixed Vegetables Garlic & Oil

Tortellini Alfredo or Vodka Sauce

Ziti Parmigiana w/Ricotta

Rigatoni, Penne or Ziti with your choice of Sauce:

Pomodoro, Meat Sauce, Vodka Sauce, Broccoli & Garlic

Risotto Milanese (Rice) • Rice & Beans Spanish Style

\$22.00 Per Person, Soda Included.

ABOVE PACKAGE, SECOND FLOOR ROOM, MINIMUM GUARANTEE 75 PEOPLE, FULL PRICE, FIRST FLOOR ROOM, 45 PEOPLE, FULL PRICE

Combined with wine and domestic beer, \$6.00 extra per person.

With wine, domestic beer and Sangria \$8.00 extra per person.

SECOND FLOOR ROOM, MINIMUM GUARANTEE 70 PEOPLE, FULL PRICE, FIRST FLOOR ROOM, 40 PEOPLE, FULL PRICE

SATURDAYS AND WHENEVER A FUNCTION HAS ENTERTAINMENT (DJ OR LIVE), ALL PACKAGES IN THIS PARTIES MENU COME COMBINED WITH WINE AND DOMESTIC BEER FOR UP TO FOUR HOURS, UNLESS OTHERWISE AGREED UPON

First Floor Room: *Deposit Required - \$300.00*

Second Floor Room: *Deposit Required - \$500.00*

Sponsor must pay full price of the package chosen and for the minimum guaranteed number of people. For guest exceed the minimum guaranteed number of people:

- Under 3 years of age, No Charge
- Age 4 to 10 Years of Age, \$17.00
- 11-21 years of age will pay the price of Package chosen without alcoholic beverages.

In the event that a function is canceled or transferred to another date, for any reason or circumstances not caused by Cafe Tivoli, and Cafe Tivoli is unable to rebook the original date, the deposit, in it's entirety, cannot be refunded, credited or transferred.

On Sundays - the preferable party times are 12:00 - 4:00 PM or 5:00 - 9:00 PM

BUFFET B

Antipasto • Individual Salads
Fresh Mozzarella & Tomatoes • Pizza Appetizers
Fried Shrimp and Calamari *served at the table family style*
Coffee, Tea, Espresso

Choice of Eight Entrees from the following:

Veal Parmigiana • Veal Marsala or Pizzaiola

Veal Scaloppini Cacciatore

Chicken Parmigiana

Chicken Marsala or Cacciatore

Chicken Francese or Scampi or Piccata

Chicken Country Style

Homemade Chicken Fingers, Fried

Sliced Roasted Pork Tenderloin

Sliced Broiled Shell Steak - \$2.00 Extra Per Person

Meatballs with Sauce

Sausage & Peppers w/ White or Red Sauce

Eggplant Parmigiana • Mussels Marinara

Shrimp and Calamari Marinara

Shrimp Parmigiana • Salmon, Broiled or Piccata

Fish Fillet Francese • Broccoli in Garlic & Oil

String Beans with Garlic & Oil

Oven Roasted Potatoes

Mixed Vegetables Garlic & Oil

Tortellini Alfredo or Vodka Sauce

Ziti Parmigiana w/Ricotta

Cavatelli with Broccoli & Garlic

Gnocchi Bolognese

Rigatoni, Penne or Ziti with your choice of Sauce:

(Vodka, Meat, Pomodoro, Broccoli, Garlic & Oil, Primavera)

Cheese Ravioli with your Favorite Sauce

Risotto Milanese (Rice) • Rice with Shrimp & Peas

Rice & Beans, Spanish Style

\$28.00 Per Person, Soda Included.

ABOVE PACKAGE, SECOND FLOOR ROOM, MINIMUM GUARANTEE 70 PEOPLE, FULL PRICE, FIRST FLOOR ROOM, 40 PEOPLE, FULL PRICE

Combined with wine and domestic beer, \$6.00 extra per person.

With wine, domestic beer and Sangria \$8.00 extra per person.

SECOND FLOOR ROOM, MINIMUM GUARANTEE 65 PEOPLE, FULL PRICE, FIRST FLOOR ROOM, 35 PEOPLE, FULL PRICE

The duration of all parties is based on 4 hours,
unless otherwise stated.

Open bar can be added to any package base price.

Bar Option - 1

Option one, four hours: Bottles of white and red wine,
bottles domestic beer, soda, House Liquor, \$22.00 per person.

Bar Option - 2

All included in Option-1 plus Imported Beer
and Premium Liquor, \$26.00 per person.

SPECIAL DINNER

Cold Antipasto • Salad • Mozzarella Salad
Individual Hot Antipasto with Eggplant Rollatini
Baked Clams • Stuffed Mushrooms • Shrimp • Fried Calamari
Ziti, Penne or Rigatoni with your preferred sauce
Choice of any Veal, Chicken, Fish or Shrimp
Served with Potatoes and String Beans
Espresso, Coffee or Tea

\$37.00 Per Person, Soda Included

With Wine and Domestic Beer \$43.00 Per Person

With Wine, Domestic Beer and Sangria \$45.00 Per Person

With Ice Cream \$47.00 Per Person OR

With Customer Sheet Cake \$49.00 Per Person

COMPLETE DINNER

Cold Antipasto • Salad • Fried Calamari
Ziti, Penne or Rigatoni with your preferred sauce
Choice of any Veal, Chicken or Fish Entree*
Served with Potatoes, String Beans or Broccoli
Ice Cream, Coffee or Tea

\$28.00 Per Person, Soda Included

REGULAR DINNER

Cold Antipasto • Salad
Ziti, Penne or Rigatoni with your preferred sauce
Choice of any Veal, Chicken or Fish Entree*
Served with Potatoes, String Beans or Broccoli
Coffee or Tea

\$25.00 Per Person, Soda Included

Individual Hot Antipasto \$8.00 Extra Per Person

Above dinners combined with wine, beer and soda, \$6.00 extra per person.

With wine, beer, soda and Sangria, \$8.00 extra per person.

FOR ALL DINNER PACKAGES, SECOND FLOOR ROOM, MINIMUM GUARANTEE 60 PEOPLE, FULL PRICE, FIRST FLOOR ROOM, 30 PEOPLE, FULL PRICE

FOR THE ABOVE DINNERS AND SPECIAL LUNCH:

No dinners will be prepared to take out for "No Show Up" guests. Thank You!

SPECIAL LUNCH

Available 11:00 AM to 3:00 PM, Tuesday through Friday
-SIT DOWN LUNCH-

- Salad • Ziti • Penne or Rigatoni with your favorite sauce
- Choice of Veal, Chicken or (Fish Filet or Salmon \$2.00 Extra)*
- Served with Potatoes and String Beans

Coffe or Tea with Soda Included \$20.00 Per Person

With Wine and Domestic Beer \$26.00 Per Person

Ice Cream \$2.00 Extra Per Person

FOR BUFFETS, SEE PRECEDING PAGES

**Dinner Entree choices are:*

- Veal Marsala – Francese, Piccata or Parmigiana
 - Shrimp – Stuffed, Fried, Scampi, Francese or Parmigiana
 - Chicken – Francese, Marsala, Piccata, Parmigiana or Cordon Bleu
 - Salmon – Broiled or Piccata • Filet of Sole Broiled w/Crabmeat
- For parties of 30 people or more, no more than three choices*